

### SCHEDULE 3

Regulation 2(1)

Authorised treatments for regulated products that are listed in Part 1 of the table in Part 1 of Schedule 1

1. Fruit, fruit pulp, fruit purée and aqueous extracts of fruit may be—
  - (a) heated, chilled or frozen;
  - (b) freeze-dried; or
  - (c) concentrated, to the extent that is technically possible.

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**Commencement Information**

**I1** Sch. 3 para. 1 in force at 26.3.2018, see [reg. 1\(3\)](#)

2. Except when used for the manufacture of extra jam or extra jelly, fruit, fruit pulp, fruit purée and aqueous extracts of fruit may be treated using sulphur dioxide (E 220) or its salts (E 221, E 222, E 223, E 224, E 226 and E 227) as an aid to manufacture, provided that the maximum sulphur dioxide content laid down in Regulation (EC) No 1333/2008 is not exceeded.

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**Commencement Information**

**I2** Sch. 3 para. 2 in force at 26.3.2018, see [reg. 1\(3\)](#)

3. Apart from being freeze-dried, apricots and plums used in the manufacture of jam may also be treated by any other drying process.

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**Commencement Information**

**I3** Sch. 3 para. 3 in force at 26.3.2018, see [reg. 1\(3\)](#)

4. Citrus peel may be preserved in brine.

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**Commencement Information**

**I4** Sch. 3 para. 4 in force at 26.3.2018, see [reg. 1\(3\)](#)

**Changes to legislation:**

There are currently no known outstanding effects for the The Jam and Similar Products (Wales) Regulations 2018, SCHEDULE 3.